

STUZZICHINI

Focaccia Romana	7.5	Pane carasau & pecorino Sardo	12
Home-made guanciale grissini	6.5	Artisan cheeseboard	16
Bella di Cerignola olives	9	Prosciutto di Parma	12
House mixed nuts	9	Grilled artichoke hearts	7.5

FRITTI

Padron peppers	12
Tiger prawn arancini	18
Calamari, lime, caper aioli	18

ANTIPASTI

Sautéed mussels, wine, black pepper & grilled focaccia	16
Burrata, burnt aubergine & sun-dried tomato tapenade	18
Seared beef fillet carpaccio, pear, gorgonzola & walnuts	24
Prawn salad alla Catalana	18
Farro salad, purple figs & woodland mushrooms	16
Selection of Italian salumi, pane guttiau	19

PASTA

Lobster linguine	44
Tubetti alla carbonara	22/29
Crab tagliatelle alla Versiliese	23/32
Casarecce al ragù Napoletano	21/28
Gnocchetti Sardi, wild mushrooms	18/26

SECONDI

Cornish monkfish all'acqua pazza & fregola Sarda	34
Sea bream al cartoccio	28
45 day dry aged beef sirloin on the bone	46
Buttermilk Black Prestige Chicken Milanese, Caesar salad	29
Veal escalope, spinach & Marsala jus	32
Burnt cauliflower agrodolce	24

CONTORNI

Zucchini fritti	10	Rosemary fries	7
Tomato & basil salad	9	Autumn salad	8
Rocket & parmesan	8	Spinaci saltati	9

DESSERTS

Tiramisù	11	Gelato & sorbet selection	4.5
Rosemary panna cotta	12	Classic affogato	8
Vanilla gelato tartufo, warm chocolate	12	Home-made biscuits	7.5
Fig & ricotta tart	11		